

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK I - JUNE 15

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

ARTISAN FIELD GREEN SALAD

*Seasonal Berries, Goat Cheese,  
Candied Walnuts, Sherry Vinaigrette*

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**MAIN COURSE**

6 OZ FILET MIGNON

-or-

BLACKENED KING SALMON

*All entrées served with  
Roasted Poblano Creamed Corn, Grilled Asparagus*

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**DESSERT**

MISSISSIPPI MUD PIE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK I - JUNE 15

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

ARTISAN FIELD GREEN SALAD

*Seasonal Berries, Goat Cheese,  
Candied Walnuts, Sherry Vinaigrette*

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**MAIN COURSE**

6 OZ FILET MIGNON

-or-

BLACKENED KING SALMON

*All entrées served with  
Roasted Poblano Creamed Corn, Grilled Asparagus*

---

**DESSERT**

MISSISSIPPI MUD PIE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

**WEEK II - JUNE 22**

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

HEIRLOOM TOMATO CAPRESE

*Fresh Mozzarella, Basil Pesto,*

*Balsamic Glaze, Pecorino Romano*

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**MAIN COURSE**

HERITAGE PORK OSSO BUCO

-or-

CALABRIAN CHILE ROASTED PRAWNS

*All entrées served with*

*Mascarpone Polenta, Garlic Rapini*

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**DESSERT**

ORANGE CHEESECAKE

*Whipped Cream, Berries*



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

**WEEK II - JUNE 22**

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

HEIRLOOM TOMATO CAPRESE

*Fresh Mozzarella, Basil Pesto,*

*Balsamic Glaze, Pecorino Romano*

---

**MAIN COURSE**

HERITAGE PORK OSSO BUCO

-or-

CALABRIAN CHILE ROASTED PRAWNS

*All entrées served with*

*Mascarpone Polenta, Garlic Rapini*

---

**DESSERT**

ORANGE CHEESECAKE

*Whipped Cream, Berries*



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK III - JUNE 29

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

FRISÉE AND ENDIVE SALAD

*Hard-Boiled Egg, Bacon,*

*Shaved Red Onion, Mustard Vinaigrette*

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**MAIN COURSE**

12 OZ RIBEYE

-or-

SWORDFISH

*All entrées served with*

*Potato Gratin, Haricot Vert*

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**DESSERT**

PISTACHIO AND RASPBERRY ENTREMETS



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK III - JUNE 29

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

FRISÉE AND ENDIVE SALAD

*Hard-Boiled Egg, Bacon,*

*Shaved Red Onion, Mustard Vinaigrette*

---

**MAIN COURSE**

12 OZ RIBEYE

-or-

SWORDFISH

*All entrées served with*

*Potato Gratin, Haricot Vert*

---

**DESSERT**

PISTACHIO AND RASPBERRY ENTREMETS



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK IV - JULY 6

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

WEDGE SALAD

*Grape Tomato, Bacon,*

*Crumbled Blue Cheese, Buttermilk Ranch*

---

**MAIN COURSE**

12 OZ NEW YORK STRIP

-or-

MAHI-MAHI

*All entrées served with*

*Roasted Fingerling Potatoes,*

*Brussels Sprouts, Heirloom Baby Carrots*

---

**DESSERT**

RED VELVET CAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK IV - JULY 6

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

WEDGE SALAD

*Grape Tomato, Bacon,*

*Crumbled Blue Cheese, Buttermilk Ranch*

---

**MAIN COURSE**

12 OZ NEW YORK STRIP

-or-

MAHI-MAHI

*All entrées served with*

*Roasted Fingerling Potatoes,*

*Brussels Sprouts, Heirloom Baby Carrots*

---

**DESSERT**

RED VELVET CAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK V - JULY 13

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

ARTISAN FIELD GREEN SALAD

*Seasonal Berries, Goat Cheese,  
Candied Walnuts, Sherry Vinaigrette*

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**MAIN COURSE**

6 OZ FILET MIGNON

-or-

BLACKENED KING SALMON

*All entrées served with  
Roasted Poblano Creamed Corn, Grilled Asparagus*

---

**DESSERT**

STRAWBERRY AND CREAM SHORTCAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK V - JULY 13

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

ARTISAN FIELD GREEN SALAD

*Seasonal Berries, Goat Cheese,  
Candied Walnuts, Sherry Vinaigrette*

---

**MAIN COURSE**

6 OZ FILET MIGNON

-or-

BLACKENED KING SALMON

*All entrées served with  
Roasted Poblano Creamed Corn, Grilled Asparagus*

---

**DESSERT**

STRAWBERRY AND CREAM SHORTCAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK VI - JULY 20

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

HEIRLOOM TOMATO CAPRESE

*Fresh Mozzarella, Basil Pesto,*

*Balsamic Glaze, Pecorino Romano*

---

**MAIN COURSE**

HERITAGE PORK OSSO BUCO

-or-

CALABRIAN CHILE ROASTED PRAWNS

*All entrées served with*

*Mascarpone Polenta, Garlic Rapini*

---

**DESSERT**

KEY LIME TART



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK VI - JULY 20

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

HEIRLOOM TOMATO CAPRESE

*Fresh Mozzarella, Basil Pesto,*

*Balsamic Glaze, Pecorino Romano*

---

**MAIN COURSE**

HERITAGE PORK OSSO BUCO

-or-

CALABRIAN CHILE ROASTED PRAWNS

*All entrées served with*

*Mascarpone Polenta, Garlic Rapini*

---

**DESSERT**

KEY LIME TART



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK VII - JULY 27

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

FRISÉE AND ENDIVE SALAD

*Hard-Boiled Egg, Bacon,*

*Shaved Red Onion, Mustard Vinaigrette*

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**MAIN COURSE**

12 OZ RIBEYE

-or-

SWORDFISH

*All entrées served with*

*Potato Gratin, Haricot Vert*

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**DESSERT**

FLOURLESS CHOCOLATE CAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK VII - JULY 27

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

FRISÉE AND ENDIVE SALAD

*Hard-Boiled Egg, Bacon,*

*Shaved Red Onion, Mustard Vinaigrette*

---

**MAIN COURSE**

12 OZ RIBEYE

-or-

SWORDFISH

*All entrées served with*

*Potato Gratin, Haricot Vert*

---

**DESSERT**

FLOURLESS CHOCOLATE CAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK VIII - AUGUST 3

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

WEDGE SALAD

*Grape Tomato, Bacon,*

*Crumbled Blue Cheese, Buttermilk Ranch*

---

**MAIN COURSE**

12 OZ NEW YORK STRIP

-or-

MAHI-MAHI

*All entrées served with*

*Roasted Fingerling Potatoes,*

*Brussels Sprouts, Heirloom Baby Carrots*

---

**DESSERT**

LEMON-BLUEBERRY CAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK VIII - AUGUST 3

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

WEDGE SALAD

*Grape Tomato, Bacon,*

*Crumbled Blue Cheese, Buttermilk Ranch*

---

**MAIN COURSE**

12 OZ NEW YORK STRIP

-or-

MAHI-MAHI

*All entrées served with*

*Roasted Fingerling Potatoes,*

*Brussels Sprouts, Heirloom Baby Carrots*

---

**DESSERT**

LEMON-BLUEBERRY CAKE



*Vegetarian/Vegan offering available upon request*



**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK IX - AUGUST 4

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

ARTISAN FIELD GREEN SALAD

*Seasonal Berries, Goat Cheese,  
Candied Walnuts, Sherry Vinaigrette*

---

**MAIN COURSE**

6 OZ FILET MIGNON

-or-

BLACKENED KING SALMON

*All entrées served with  
Roasted Poblano Creamed Corn, Grilled Asparagus*

---

**DESSERT**

COCONUT CHEESECAKE



*Vegetarian/Vegan offering available upon request*

**GRAND PRIX**  
DINING EXPERIENCE  
PRESENTED BY  
**WHEELS UP**

WEEK IX - AUGUST 4

*Includes our homemade milk rolls and whipped honey butter*

**FIRST COURSE**

ARTISAN FIELD GREEN SALAD

*Seasonal Berries, Goat Cheese,  
Candied Walnuts, Sherry Vinaigrette*

---

**MAIN COURSE**

6 OZ FILET MIGNON

-or-

BLACKENED KING SALMON

*All entrées served with  
Roasted Poblano Creamed Corn, Grilled Asparagus*

---

**DESSERT**

COCONUT CHEESECAKE



*Vegetarian/Vegan offering available upon request*